Mohsen Beigi

List of Publications by Year
in descending order

20 papers	**528** citations	759233 **12** h-index	794594 **19** g-index
20 all docs	**20** docs citations	**20** times ranked	**503** citing authors

#	Article	IF	Citations
1	Energy efficiency and moisture diffusivity of apple slices during convective drying. Food Science and Technology, 2016, 36, 145-150.	1.7	86
2	Quantity and chemical composition of essential oil of peppermint (*Mentha Ã— piperita* L.) leaves under different drying methods. International Journal of Food Properties, 2018, 21, 267-276.	3.0	84
3	Exergetic analysis of deep-bed drying of rough rice in a convective dryer. Energy, 2017, 140, 374-382.	8.8	68
4	Hot air drying of apple slices: dehydration characteristics and quality assessment. Heat and Mass Transfer, 2016, 52, 1435-1442.	2.1	55
5	Experimental and ANN modeling investigations of energy traits for rough rice drying. Energy, 2017, 141, 2196-2205.	8.8	48
6	Influence of drying air parameters on mass transfer characteristics of apple slices. Heat and Mass Transfer, 2016, 52, 2213-2221.	2.1	32
7	Energy use efficiency and economical analysis of almond production: a case study in Chaharmahal-Va-Bakhtiari province, Iran. Energy Efficiency, 2016, 9, 745-754.	2.8	32
8	Thin layer drying of wormwood (Artemisia absinthium L.) leaves: dehydration characteristics, rehydration capacity and energy consumption. Heat and Mass Transfer, 2017, 53, 2711-2718.	2.1	22
9	Experimental and ANN modeling study on microwave dried onion slices. Heat and Mass Transfer, 2021, 57, 787-796.	2.1	20
10	Prediction of paddy drying kinetics: A comparative study between mathematical and artificial neural network modelling. Chemical Industry and Chemical Engineering Quarterly, 2017, 23, 251-258.	0.7	17
11	Thermodynamic and environmental analyses for paddy drying in a semi-industrial dryer. Journal of Thermal Analysis and Calorimetry, 2021, 146, 393-401.	3.6	16
12	Sensitivity analysis of energy inputs and cost assessment for almond production in Iran. Environmental Progress and Sustainable Energy, 2016, 35, 582-588.	2.3	15
13	Numerical simulation of potato slices drying using a two-dimensional finite element model. Chemical Industry and Chemical Engineering Quarterly, 2017, 23, 431-440.	0.7	8
14	Artificial neural networks modeling of kinetic curves of celeriac (Apium graveolens L.) in vacuum drying. Food Science and Technology, 2019, 39, 35-40.	1.7	7
15	Mass transfer parameters of celeriac during vacuum drying. Heat and Mass Transfer, 2017, 53, 1327-1334.	2.1	6
16	Experimental and numerical analysis of thermodynamic performance of microwave dryer of onion. Journal of Food Process Engineering, 0, , .	2.9	6
17	Forecasting of Power Output of a PVPS Based on Meteorological Data Using RNN Approaches. Sustainability, 2022, 14, 3104.	3.2	3
18	Mathematical Modelling and Determination of Mass Transfer Characteristics of Celeriac Slices under Vacuum Drying. Periodica Polytechnica: Chemical Engineering, 2016, , .	1.1	1

#	Article	IF	Citations
19	Influence of blanching-freezing pre-treatment on moisture removal characteristics of microwave-dried potatoes. Journal of Microwave Power and Electromagnetic Energy, 2022, 56, 45-57.	0.8	1
20	Prediction of Almond Nut Yield and Its Greenhouse Gases Emission Using Different Methodologies. Applied Sciences (Switzerland), 2022, 12, 2036.	2.5	1